

delicious
soups
in
seconds

JOHN OSTER MANUFACTURING CO., MILWAUKEE 17, WISCONSIN

John Oster

LITHO IN U.S.A.

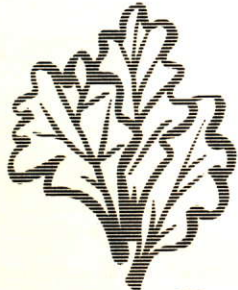
HW224-2-62

serve
soup
today
the
Osterizer
way!

Thrill that hungry family with any of these new and exciting soups! Whether it be a snack or a regular meal you can enjoy these soup recipes right in your own home with the OSTERIZER.



Soup was once a matter of long cooking. That day is past! With the Osterizer, good delectable soup can be concocted from leftovers and odds and ends in just a few minutes.



wonderful spinach soup

1 cup cooked spinach
3 cups chicken broth, stock
or bouillon

$\frac{1}{4}$ teaspoon nutmeg
1 tablespoon butter
1 tablespoon flour
salt and pepper to taste

Put $1\frac{1}{2}$ cups broth into Osterizer container. Add spinach. Cover and blend until smooth. Pour into a saucepan. Put the remaining ingredients into the container. Cover and blend thoroughly. Add to ingredients in saucepan. Bring to a boil rapidly. Lower heat and simmer for 10 minutes. Serve hot, topped with a teaspoon of sour cream.

cream of baked bean soup

1 cup baked beans
(canned or leftover)

$1\frac{1}{2}$ cups consommé or broth
 $\frac{1}{2}$ cup cream

Put the consommé and the baked beans into the Osterizer container. Cover and blend until smooth. Pour into a saucepan and add the cream. Heat but do not boil.

Yield: 4 servings

king neptune delight

1 $4\frac{1}{2}$ oz. can oysters and juice
1 can mushroom soup
1 $4\frac{1}{2}$ oz. can shrimp
2 cups milk
2 sprigs parsley
1 slice green pepper

1 thin slice onion
dash of Tobasco sauce
 $\frac{3}{4}$ teaspoon curry powder
 $\frac{1}{2}$ teaspoon salt
2 tablespoons Sherry

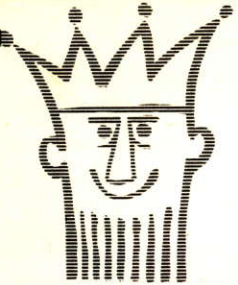
Put 1 cup milk into Osterizer container. Add oysters, mushroom soup and shrimp. Cover and blend until smooth. Pour into a saucepan. Put the remaining 1 cup milk into the Osterizer container. Add all remaining ingredients except the Sherry. Blend thoroughly. Add to ingredients in saucepan and cook over low heat to 15 minutes. Do not boil. Just before serving stir in the Sherry.

chicken bisque

3 cups chicken stock, broth
or bouillon
1 cup cubed, cooked chicken
2 tablespoons butter
2 tablespoons flour

1 cup rich milk, scalded
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
 $\frac{1}{4}$ teaspoon monosodium
glutamate

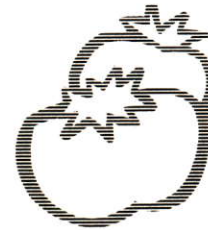
Put $1\frac{1}{2}$ cups chicken stock into Osterizer container. Add chicken, butter, flour and seasonings. Cover and blend until smooth. Pour into a saucepan. Stir in remaining $1\frac{1}{2}$ cups stock. Cook over low heat 10 minutes. Add scalded milk. Serve hot. Do not boil the soup after the milk is added.



tomato soup

4 tablespoons butter or margarine
 $\frac{1}{4}$ cup each celery, onion, and
carrot, cut into small pieces
4 tablespoons all purpose flour
3 or 4 whole black peppers
1 small bay leaf

2 or 3 whole cloves
 $\frac{1}{4}$ teaspoon crumbled tarragon
 $2\frac{1}{2}$ cups canned tomatoes
(No. 2 can)
4 cups brown stock



Put celery, cut into 1 inch pieces, into Oster $\frac{1}{2}$ pint Blend-and-Store Jar and place jar on Osterizer. Turn on and off, on and off until chopped. Remove from container into skillet. Repeat process with onion and carrot. Add butter to skillet and sauté vegetables until lightly browned. Blend in flour, whole black peppers, bay leaf, cloves, and tarragon. Cook over low heat until ingredients are well blended. Add tomatoes and continue to cook over very low heat for about 1 hour. It will be necessary to stir this occasionally. Put the ingredients into the Osterizer container, cover and process until smooth. Add the brown soup stock, and bring to boiling point. Add salt and pepper if desired.

Yield: 4 to 6 servings

cream of onion soup

$1\frac{1}{2}$ cups thinly sliced onions
3 slices bacon cut up
3 tablespoons butter
3 tablespoons flour

2 cups light cream
1 well beaten egg
pinch of thyme
salt and pepper to taste



Sauté bacon, add butter and onions, and simmer 20 minutes. Add flour and cream, heat to serving temperature. Add egg and thyme. Season to taste. Blend in Osterizer for 1 minute.

Yield: 4 servings

cream of asparagus soup

1 lb. asparagus
2 tablespoons butter
1 teaspoon salt
 $\frac{1}{2}$ teaspoon celery salt

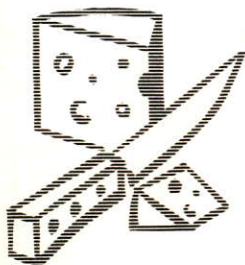
4 cups milk, scalded
2 tablespoons flour
 $\frac{1}{4}$ teaspoon pepper
 $\frac{1}{2}$ teaspoon onion salt



Cook asparagus until tender in small amount of water. Put cooked asparagus into Osterizer container, and add butter, flour, salt and pepper. Cover and process until smooth. Add hot milk gradually and process until well blended. Serve hot.

Variation: Substitute 2 cups chicken stock and 2 cups milk in place of 4 cups milk.

Yield: 6 servings



cheese soup

- 2 tablespoons butter or margarine
- 3 carrots, peeled and cut into 1 inch pieces
- 3 medium onions, cut into 1 inch pieces
- 2-3 tablespoons sifted flour
- 1 teaspoon Worcestershire sauce
- 8 ounces Cheddar cheese
- 2 cups milk
- salt and white pepper to taste

Sauté carrots and onions in frypan containing the butter. When partially cooked, add the flour and the chicken stock. Complete cooking of vegetables in the broth. Add milk and cheese. Pour one half into the Osterizer container. Cover and process until smooth. Remove from container and repeat process. Season and serve hot. Garnish with a thin slice of green pepper.

Yield: 4 servings

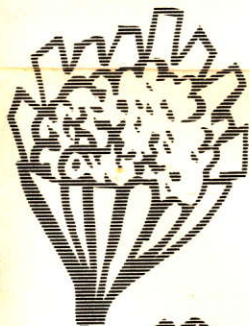


cream of clam soup

- $\frac{3}{4}$ cup minced clams with juice
- $\frac{3}{4}$ cup cream
- $\frac{3}{4}$ cup milk
- 1 teaspoon butter
- $\frac{1}{8}$ teaspoon paprika
- salt and pepper to taste
- dash oregano

Put all the ingredients into the Osterizer container. Cover and blend until smooth and creamy. Pour into a saucepan and heat at a low temperature. Do not boil or the soup will curdle.

Nice served with cheese crackers.



cream of cauliflower soup

- 3 tablespoons butter
- 1 small onion, cut into 1 inch pieces
- 1 package frozen cauliflower, thawed
- 1 10 $\frac{1}{2}$ ounce can chicken broth
- 1 can frozen cream of potato soup
- 1 egg yolk
- 1 can light cream
- $\frac{1}{4}$ teaspoon white pepper

Melt the butter in a saucepan; sauté the onion 5 minutes. Add cauliflower and broth. Bring to a boil, cover and cook over low heat 8 minutes. Puree in Osterizer. Return to the sauce pan and add the potato soup. Cook over low heat until hot. Put the egg yolk, cream and pepper into Osterizer container and gradually add a little of the hot soup, blending steadily to prevent curdling. Return to saucepan; heat, but do not let boil. Taste for seasoning.

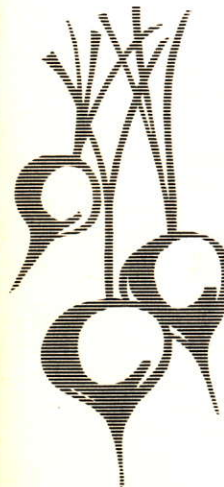
Yield: 4 to 6 servings

cream of celery soup

- 1 cup cut up celery
- salt
- 3 cups cream of chicken base

Boil the celery in salted water for a few minutes, drain, and add it to cream of chicken base. Cook until the celery is soft. Pour mixture into Osterizer container and blend. Serve hot. Note: 2 beaten egg yolks may be added for additional nutrition and variation of flavor.

Yield: 4 to 6 servings

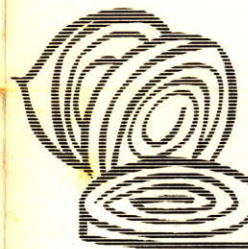


beet soup

- 2 cups cooked beets
- 1 cup raw potato cubes
- $\frac{1}{4}$ cup chopped green celery leaves
- 1 small onion, cut into 1 inch pieces
- 1 bay leaf
- $\frac{1}{8}$ teaspoon thyme leaves
- 1 qt. cold water
- 1 $\frac{1}{2}$ tablespoon butter
- dash of nutmeg
- 3 egg yolks
- 2 cups scalded milk

Put beets, potato cubes, celery leaves, onion, bay leaf, thyme leaves and cold water into saucepan, bring to boil and simmer 20 minutes. Remove $\frac{1}{2}$ from saucepan and put into Osterizer container, cover and blend until smooth. Remove from container and empty into saucepan. Repeat process, add butter, nutmeg, egg yolks, cover and blend until smooth. Empty into saucepan, add scalded milk and cook for 3 minutes, stirring occasionally.

Yield: 6 to 8 servings



vichyssoise

- 1 $\frac{1}{2}$ cup sliced onion
- 4 cups water
- 1 cup milk
- 2 teaspoons bitters
- pepper
- minced chives or parsley
- 3 cups sliced potatoes
- 5 chicken bouillon cubes
- 1 cup cream
- salt
- paprika

Slice onions and potatoes. Bring water to a boil and add bouillon cubes. When cubes are thoroughly dissolved, add onions and potatoes and cook until very soft. Pour half into Osterizer container. Cover and blend until smooth. Empty into serving container and repeat process. Add milk, cream and bitters to mixture in saucepan and mix thoroughly. Season to taste with salt, pepper, and paprika. Serve cold.

Yield: 6 servings

corn pimienta soup

- 4 slices bacon
- $\frac{1}{4}$ green pepper, cut into 1 inch pieces
- 2 cans milk
- 1 cup whole kernel corn
- 3 tablespoons pimienta, chopped
- $\frac{1}{2}$ small onion
- 2 cans frozen cream of potato soup
- $\frac{1}{8}$ teaspoon Tabasco
- $\frac{1}{8}$ teaspoon thyme

Cook the bacon in a saucepan until crisp. Remove bacon. Drain off all but 1 $\frac{1}{2}$ tablespoons fat. Sauté the onion and green pepper in the bacon fat for 10 minutes, stirring frequently. Remove from skillet and put into Osterizer container. Add the cream of potato soup, milk, corn, Tabasco and thyme. Cover and blend until smooth. Cook over very low heat until hot, stirring occasionally so that the mixture does not stick. Stir in pimientos.

Yield: 4 to 6 servings

